

LUNCH

2 Courses \$79 | 3 Courses \$95

ENTREES

CALAMARI w. Jalapeno, Sorrel + Lemon Mayonnaise

BYRON BAY BURRATA, Figs, Truffle Honey, Truffle + Olive Oil

BANG BANG DUCK w. Shimeji, Cucumber, Garlic Shoots, Chilli Shredded Salad + Bang Bang Dressing

GRILLED PROVOLONE w. beef steak tomato, picked oregano + cracked black pepper

DAILY FRESH HOUSE MADE SOUP (waiter to advise)

PASTURE FEED BEEF CARPACCIO Cress, Capers, Tomato, Reggiano + Lemon Vinaigrette

MAINS

RANGERS VALLEY WX / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT / GRAINFED 360 DAYS

F1 Wagyu Rostbiff MB 6+ (H) 300grams

JACKS CREEK BLACK ANGUS/ LIVERPOOL PLAINS, NSW / GF 150 DAYS / 36-42MONTHS OF AGE

Rib/Scotch Fillet MB 3+ (H) 300 grams

MOO MOO SELECTED / SOUTHERN DARLING DOWNS/ YARRANBROOK FEEDLOT PASTURE RAISED + GRAIN FINISHED / 18-24 MONTHS OF AGE

Tenderloin 200 grams

THOUSAND GUINEAS SHORTHOR / LIVERPOOL PLAINS, NSW / CAROONA FEEDLOT GF 150 DAYS/ 22 MONTHS

Short Rib + Moo Moo Chinese BBQ Sauce 500 grams

ORGANIC VALENCIA PORK BELLY, pear and crème fraiche, young greens

½ **FREE RANGE CHICKEN SCALOPPINE** w Pancetta, Capers, Green Olives + Sorrel

RISOTTO OF CARNAROLI, Black Truffle, Stracciatella, 24 mth Reggiano

SIDES TO SHARE

WILD ROCKET w. Radicchio, Pear, Pecan, Parmesan + Vincotto GF

WAGYU FAT FRIED NICOLA POTATOES w. Thyme + Rosemary GF

DESSERTS

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE (waiter to advise)

STICKY DATE PUDDING, cardamom crème patisserie, muscovado + lemon sorbet

COCONUT + MANGO PANNA COTTA, white chocolate ganache, finger lime + tuile GF



\$110 SET MENU

The Ultimate Moo Moo The Wine Bar + Grill Signature 3 Course Shared Dining Experience

Entrees

Mixed oysters natural, kilpatrick + tempura

Moo Moo house prepared charcuterie

- Nduja Tradizionale, Sweet & Sour Peppers + Chicory
- Saucisson Sec, Wild Olives & Confit Garlic

Accompanied by grissini + ciabatta

Main

The Signature Wagyu

1kg wagyu rump roast rubbed w. chefs' secret spice rub, sealed until smokey on the char grill + oven roasted to your liking.

Carved at the table + served with sides of:

- Wild rocket, Radicchio, Pear, Pecan, Parmesan and Vincotto GF
- Wagyu Fat Fried New Season Potatoes w. Thyme + Rosemary GF
- Seasonal Greens, w. Garlic + Chilli butter GF

Selection of accompanying sauces

Desserts + Cheeses

A selection of petite desserts

+

Selected Australian + European cheeses

w. fresh + dried fruits w. house breads

DRINKS PACKAGES

MOO MOO PACKAGE

Jansz Brut (Pipers River Tasmania)

Moo Moo Dancing Cow Shiraz (Barossa Valley SA)

Flowers on The Vine Sauvignon Blanc (Marlborough NZ)

Draught Beers, + Soft Drinks

For a 2 hour package – \$40 per person

For a 3 hour package - \$55 per person

Basic spirits can be added for an additional \$15 per person (2hrs), 3hrs – (\$25)

CLASSIC PACKAGE

Jansz Brut (Pipers River Tasmania)

Oleary walker Shiraz (Clare Valley SA)

Opawa Sauvignon Blanc, (Marlborough NZ)

Draught Beers & a selection of local beers + soft drinks

For a 2 hour package –\$55 per person

For a 3 hour package - \$70 per person

Basic spirits can be added for an additional \$15 per person (2hrs), 3hrs – (\$25)

PREMIUM PACKAGE

NV Louis Roederer Brut (Reims, France)

Langmeil Valley Floor Shiraz (Barossa Valley SA) or Amisfield Lake Hayes Pinot Noir (Central Otago NZ)

Barratt Chardonnay (Piccadilly Valley, SA), or Dalrymple Sauvignon Blanc(Pipers River, TAS)

Draught beers, Premium beers + Soft Drinks

For a 2 hour package – \$90 per person

For a 3 hour package - \$105 per person

Basic Spirits are included in this package.